

**METHOD FOR REDUCTION OF ACRYLAMIDE IN CORN-BASED FOODS,  
CORN-BASED FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE,  
AND ARTICLE OF COMMERCE**

**ABSTRACT**

A method for the reduction of acrylamide in corn-based food products, corn-based food products having reduced levels of acrylamide, and an article of commerce. In one aspect, the method comprises reducing the level of asparagine in a corn-based food material before final heating (e.g., cooking). In another aspect, the method comprises adding to a corn-based food material an enzyme capable of hydrolyzing the amide group of free asparagine. In yet another aspect, an article of commerce communicates to the consumer that a corn-based food product has reduced or low levels of acrylamide or asparagine.